PARTY SET MENU

TWO COURSES £29 THREE COURSES £36

Starter

Zuppa di pomodoro (VEGAN) - Tomato and basil soup served with homemade bread

Calamari fritti - Lightly fried squid with fresh lemon & garlic mayonnaise

Funghi fritti (v) – Panco fried mushrooms served with crispy thyme, salad garnish and garlic mayonnaise

Bruschetta Napoli (VEGAN) – Chopped vine ripened tomatoes, red onions, garlic, fresh basil, extra virgin olive oil on toasted homemade bread

Mozzarella Infornata - Oven baked mozzarella ball wrapped in Parma ham on a bed of rocket salad with balsamic dressing

Avocado Primavera - Avocado with baby prawns, Marie Rose sauce, sweet paprika, lemon, garnished with mixed salad

Bruschetta La Campagna - Toasted homemade bread, rocket salad, buffalo mozzarella, cherry tomatoes, Parma ham & pesto and balsamic dressing

Main

Penne al forno della casa - Chicken, roasted peppers, mushrooms, in creamy parmesan sauce, baked in the oven

Linguine Mare e Monti - Fried king prawns with Parma ham, mushrooms, rocket and garlic in mascarpone white wine sauce

Cannelloni con Ricotta e Spinaci (v) - Hand rolled lasagne sheets, filled with spinach and ricotta cheese topped with tomato sauce and mozzarella, baked in the ove

Saltinbocca di Maiale - Pan fried pork tenderloin with sage and Parma ham served with green beans, dauphinoise potato and pork jus

Caesar con Pollo - Chargrilled chicken fillets, gem lettuce, parmesan shavings, croutons and Caesar dressing

Pollo con Funghi - Chargrilled free range chicken breast with creamy mushroom sauce, marjoram, sautéed potatoes, and rocket

Pizza Diavola - Tomato, mozzarella, Italian pepperoni, mushrooms and fresh chilli

Calzone Carne Piccante - Folded pizza, filled with chicken, pepperoni, mushrooms, Bolognese sauce & mozzarella cheese

Risotto ai Funghi (VEGAN) - Roasted wild mushroom risotto with garlic and parsley

Dessert

Profiteroles ai Cioccolata - filled with vanilla cream and served with chocolate sauce and vanilla ice-cream

Tiramisu - Sponge fingers, mascarpone, marsala & coffee liqueur

Banoffee Pie – Crumbled digestive biscuits, bananas, caramel and vanilla cream

Sticky toffee pudding - Served with vanilla ice cream

Vanilla Cheesecake (VEGAN) - Served with raspberry puree

ALL MEAT WEIGHTS ARE APPROXIMATE AND STATED PRE-COOKED UNLESS OTHERWISE SPECIFIED. (V) VEGETARIAN | (N) CONTAINS NUTS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS. FULL ALLERGEN INFORMATION FOR THE 14 REGULATED ALLERGENS IS AVAILABLE UPON REQUEST. WHILE EVERY CARE IS TAKEN, OUR KITCHEN HANDLES NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS, SO WE CANNOT GUARANTEE THE ABSENCE OF TRACES. SOME DISHES MAY CONTAIN BONES, SHELL FRAGMENTS OR OLIVE STONES. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS. ALL PRICES INCLUDE VAT. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE